

Improvement of the foam stability of pilsner reference beer, after addition of hop pectin (from bines and cones), commercial pectin (100%) and montol (100%)

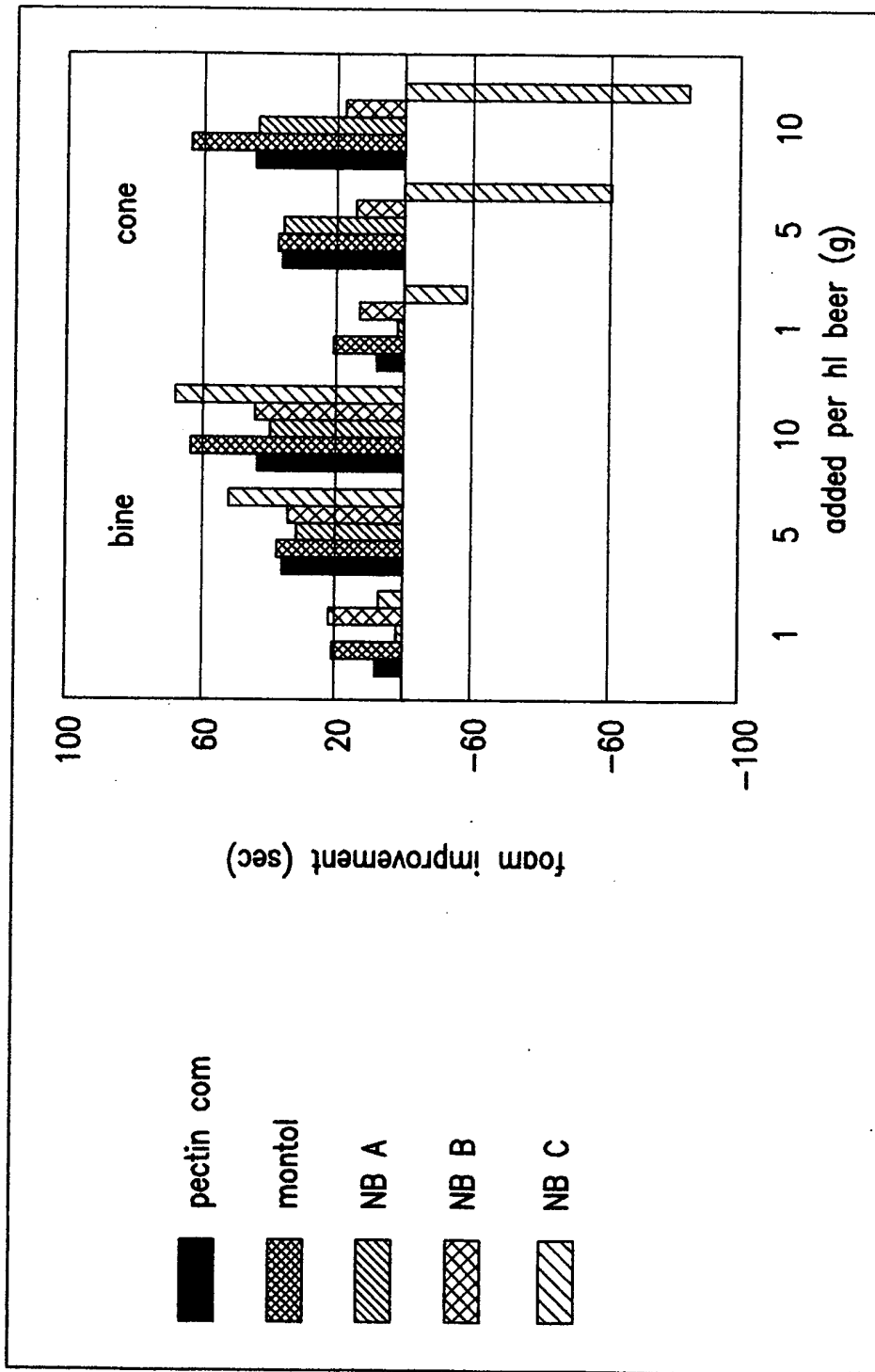
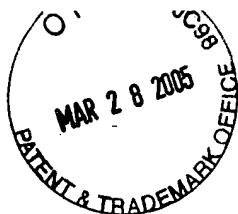


FIG. 1





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Purity (AUA contents) of the pectin fractions isolated from hops
(bines, cones and waste)

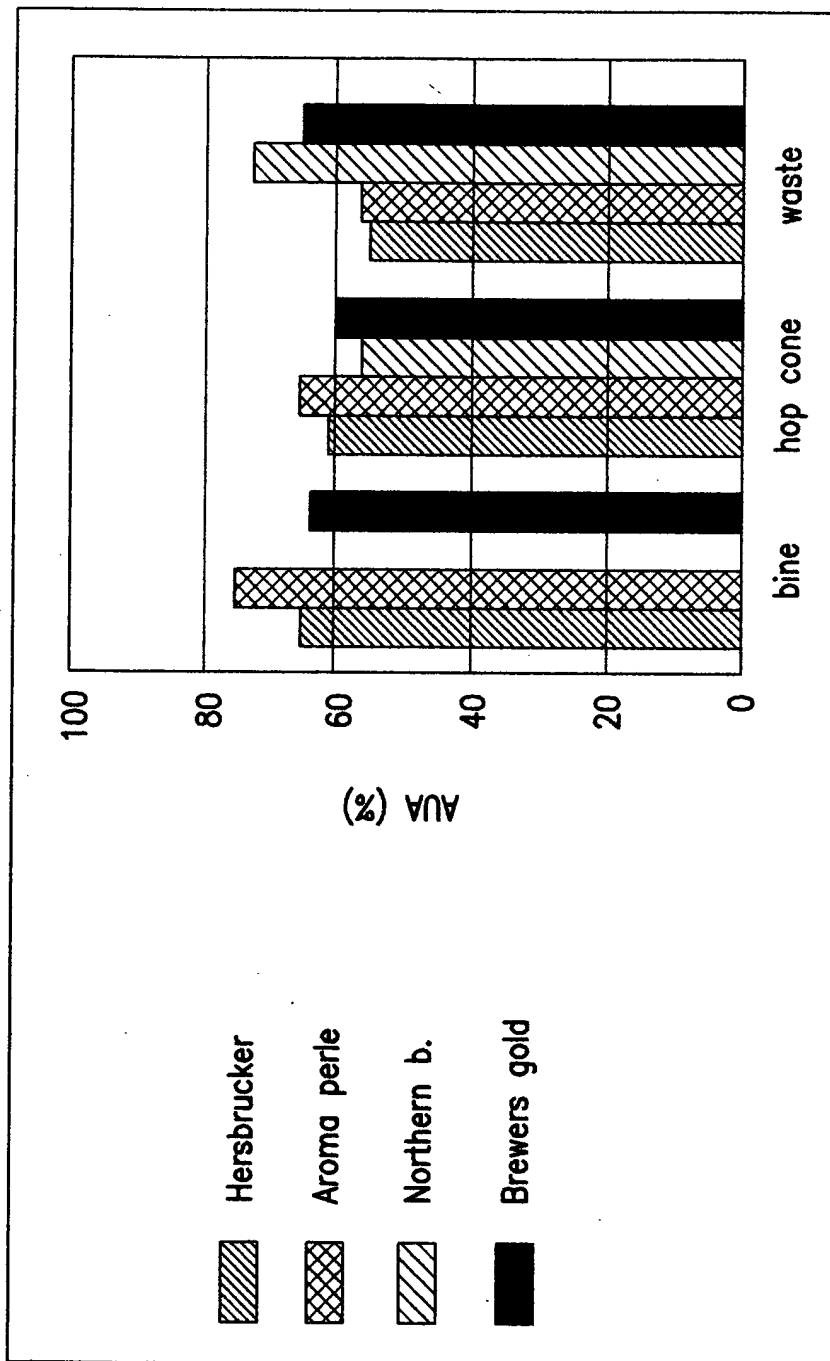


FIG. 2



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Improvement of the foam stability of pilsner reference beer
after addition of hop pectin from waste and montol (60%)

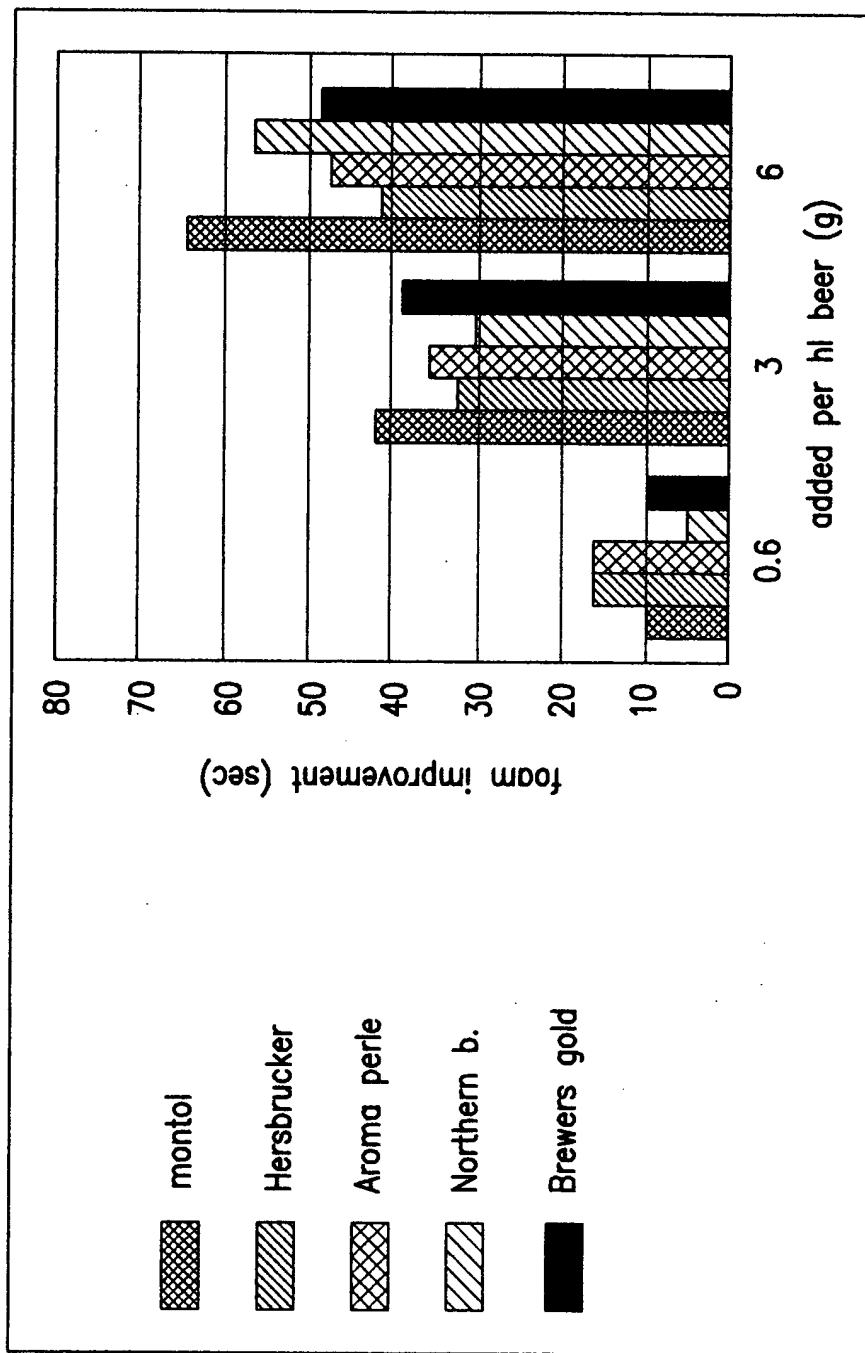


FIG. 3



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Improvement of the foam stability of pilsner reference beer
after addition of hop pectin from bines and montol (60%)

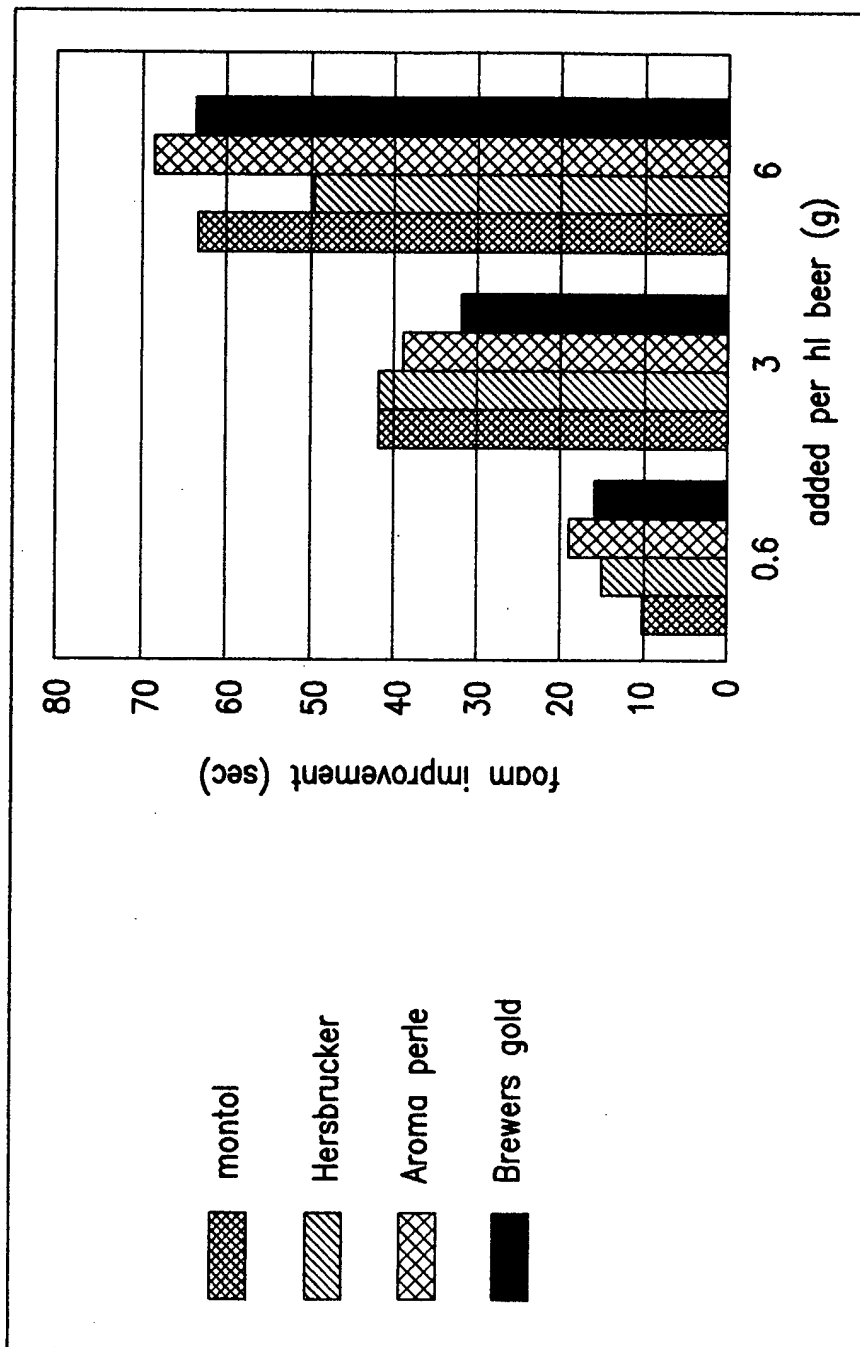


FIG. 4



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Improvement of the foam stability of pilsner reference beer
after addition of hop pectin from cones and montol (60%)

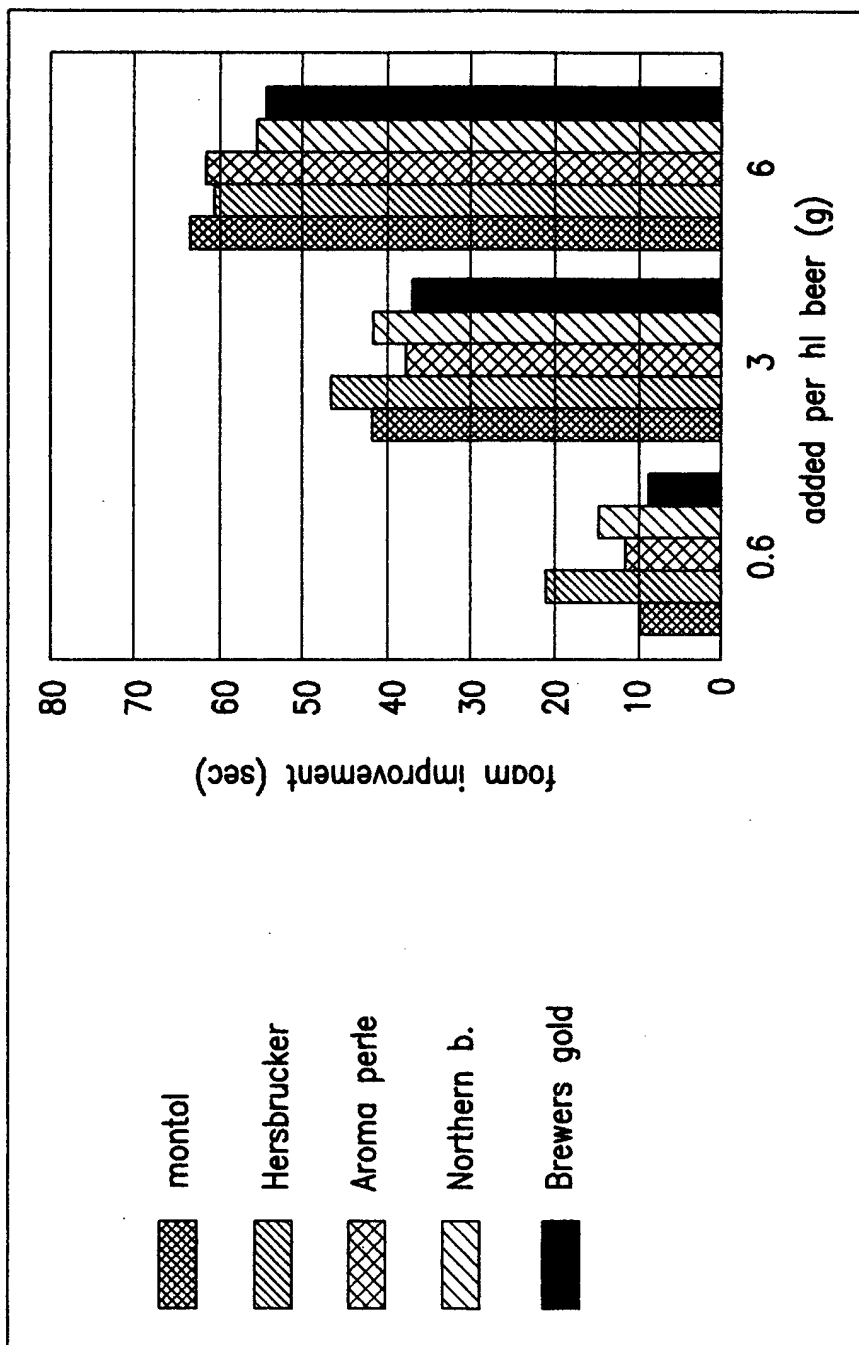
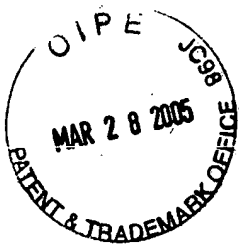


FIG. 5



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Improvement of the foam stability of pilsner reference beer, after
addition of hop pectin from bines (corrected) and montol (100%)

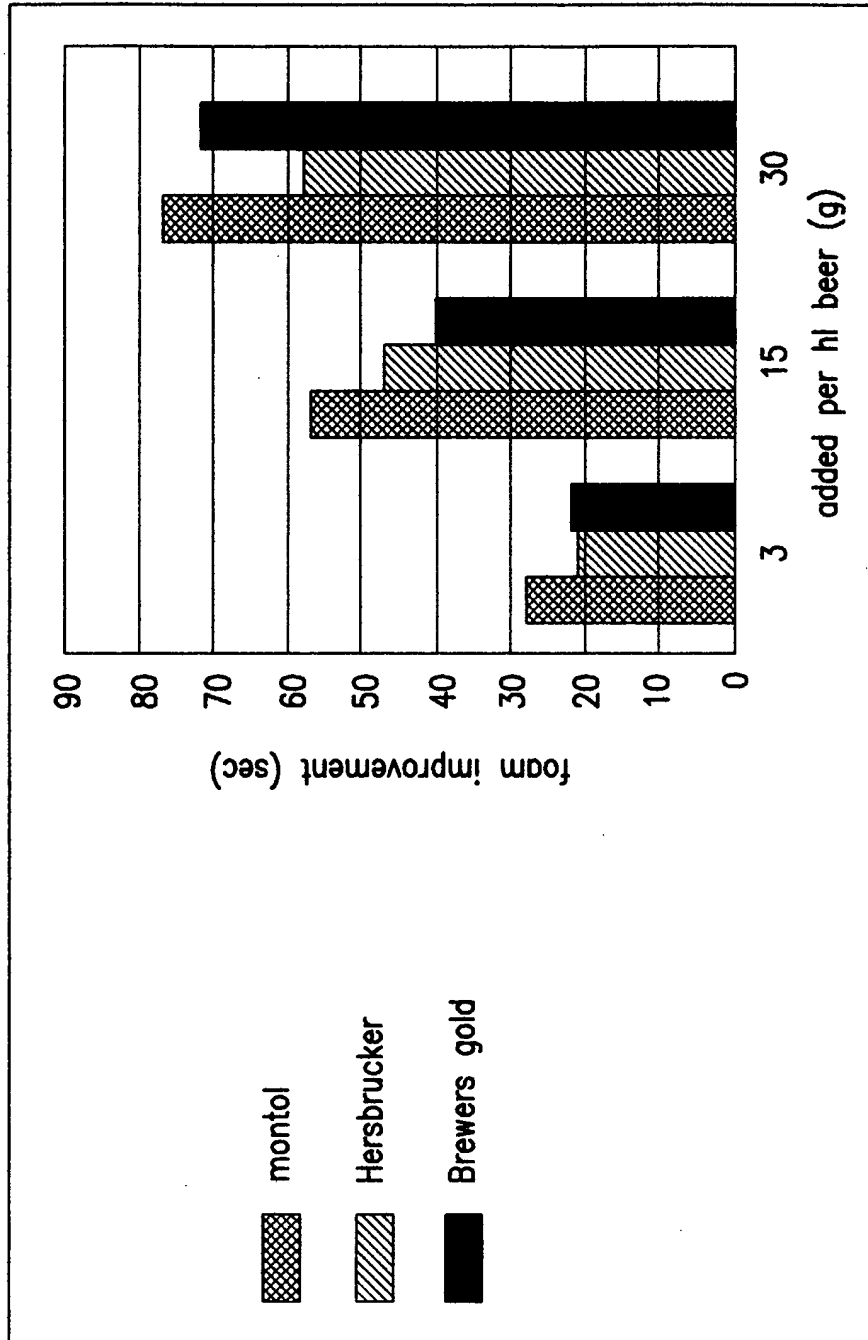


FIG. 6

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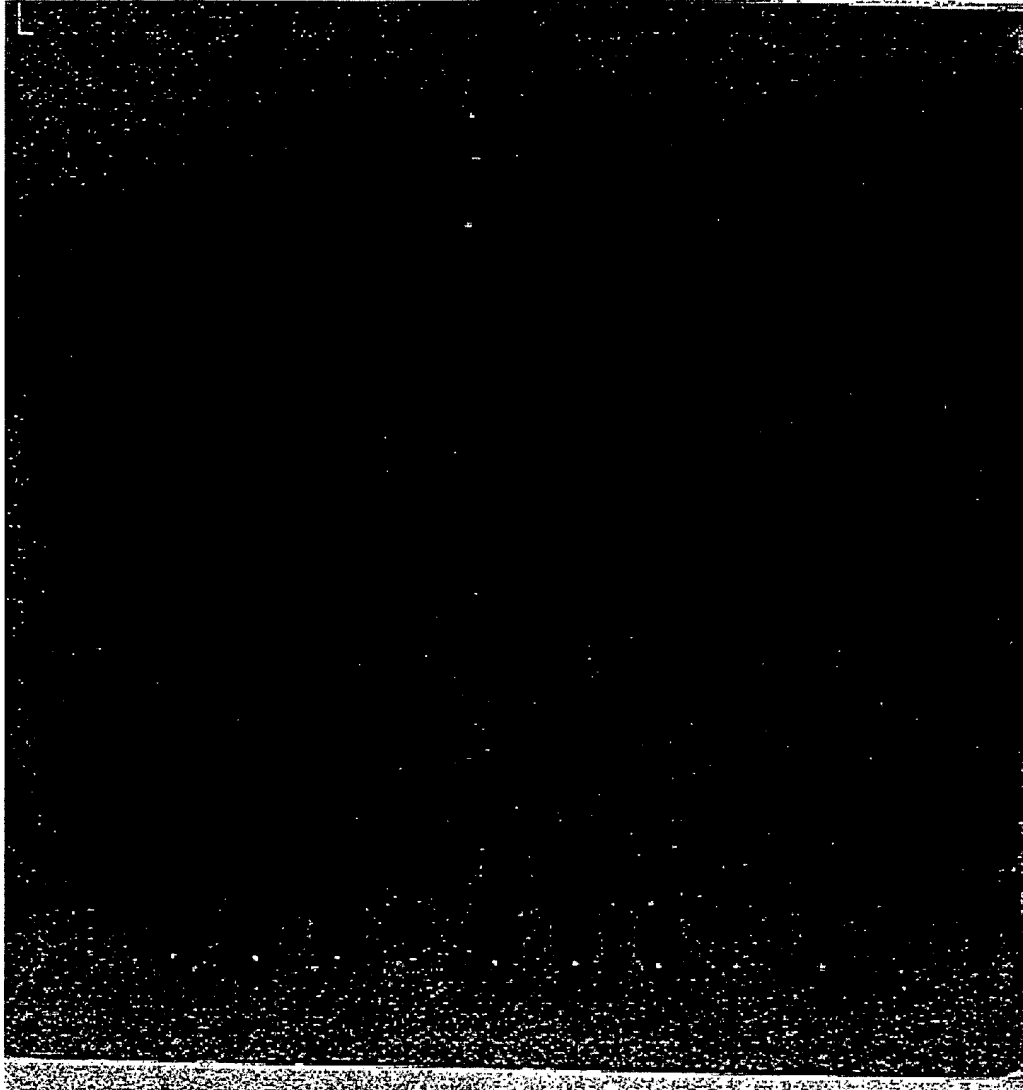


FIG. 7-1

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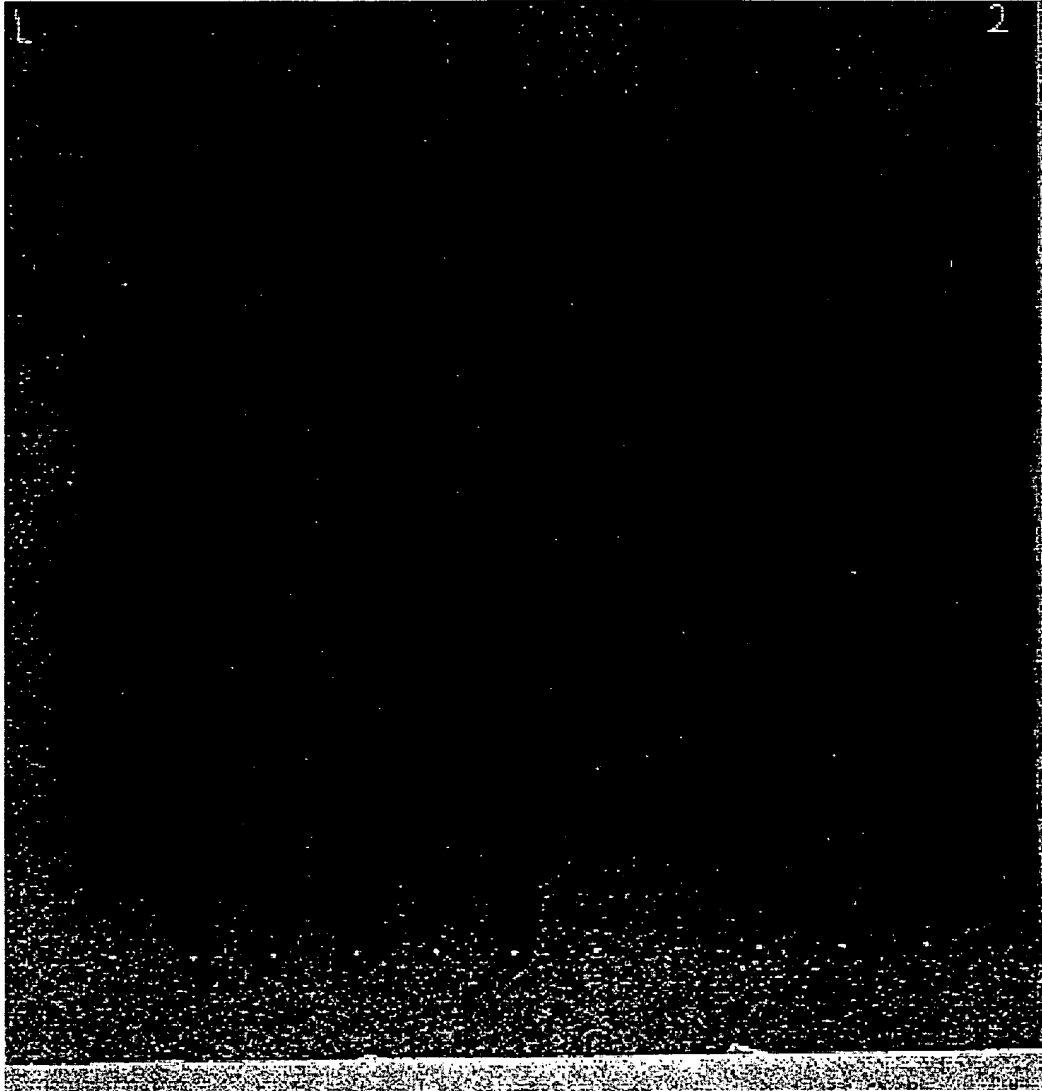
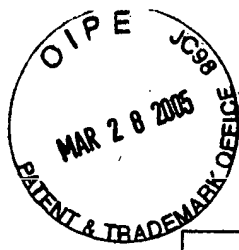


FIG. 7-2

Improvement of the foam stability of pilsner reference beer, after addition of hop pectin from residues of hexane extracts, ethanol extracts and CO₂ extracts. montol (100%), bine pectin, hop cone pectin and commercial pectin (100%)



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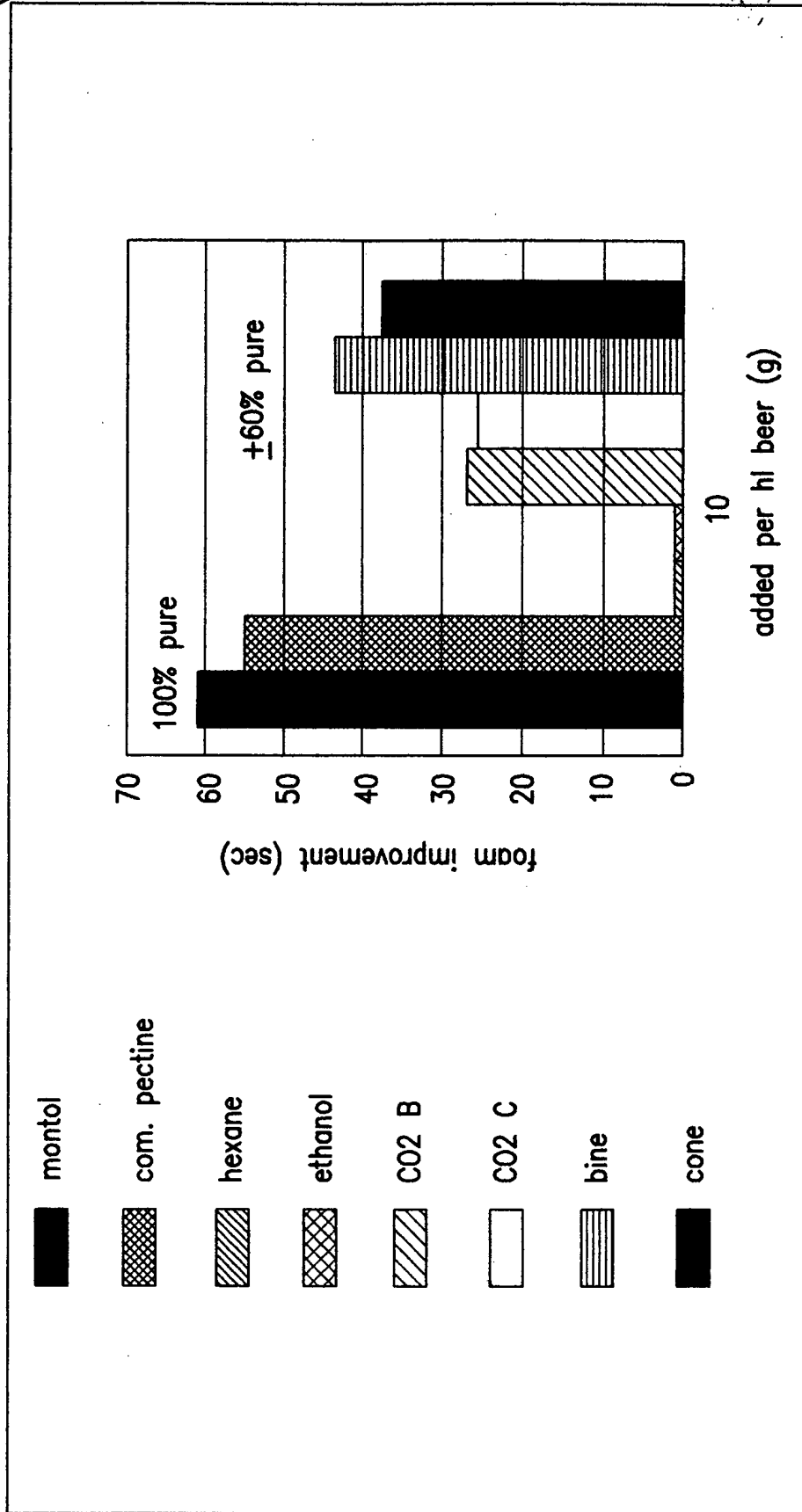


FIG. 8